Reynolds Ledger Recipes

Table of Contents

About the Book **5**

The Recipes **6**

Fruit Cake 7

Modern 7

Sally Lunn 8

Modern 8

Crullers 9

Jelly Cake 9

Sponge Cake 10

Molasses Cake 10

Snow Cake 10

Ginger Snaps 11

Modern 11

Ginger Cakes 12

Cookies 13

Mrs Dasis Buns 13

Soft Ginger Bread 14

Cream Cake 14

A Cheap Cake 14

Breakfast Puffs 15

Ginger bread 15

Mountain Cake 16

Muffins 17

Jumbles 17

Crullers 17

Muffins 17

Plain Cup Cake 18

Dover Cake 19

Note 19

Puffs 19

Coconut Cake 19

Lady Cake 20

Caromels 20

Cream Cake 21

Doughnuts 21

French Loaf Cake 21

Fruit Cake 22

Currant Cake 22
Gold Cake 23
Chocolate Cake 23
Sugar Cake 24
Lemon Pie 24
Potato Pie 24
Boiled Pudding 25
Potatoe Pudding 25
Cream Pie 26
Pastry 26
A Good Bread Pudding 26
Lemon Jelly 27
Mince Meat 27
Corn Fritters 27
Chow Chow 28
Mrs Carson's Bread 29
Frozen Custard 29
Tomato Catsup 30
Blackberry Cordial 30
Chicken Salad 30
To Corn Beef 31
Tomato Catsup 32
Sally Lunn 33
Icing 33
Hot Molasses Cake 34
Layer Cake 34
Salad Dressing 35
Ginger Bread 36
Modern 36
Corn Meal Muffins 37
Notes 37
Marble Cake 38
Cream Sponge Cake 39
Crullers 40
Walnut Cookies 40
Fig Cake 41
For Colds 42
(For) Scarlet Fever 42
Filling 43
Icing for Cake 43
Miss M 43
Florida Cake 44

Grape Juice 44
Parker House Rolls 45
Egg Dumplings for Soup 45
Soft Ginger Cake 46
1,2,3 Cake 46
Potatoe Rolls 47
Omelet 47
Minnehaha Cake 48
    Icing 48
Ginger Snaps 49
White Mountain Cake 49
Icing 49
Doughnuts 50
Baked Apple Dumplings 51
    Sauce 51
Pickle Beef (Mrs Anne Hall) 52
Delicate Cake 53
White Muffins (Lucy Prettyman) 54
Pineapple Sherbert (Lucy Prettyman) 55
White Cake 56
Parker House Rolls 56
Brown Betty 57
    sauce for BB 57
Pumkin pie 58
Hard Sauce 58
Apple Puding 59
    For the Paste 59
Dressing for Cold Slaw 60
Tipsy Parson 61
Custard 61
Sponge Cake 62
    Icing 62
Boston Cake 63
Beaten Biscuit 64

About the Book

The following recipes are contained in a ledger-book, apparently owned by a partner in “Stephenson & Reynolds, manufacturers of tinware and dealers in stoves, hardware, etc.” in Port Deposit, Maryland. A small number of letters and receipts found in the book were written by, or for A.H. Reynolds or Mrs Alonzo Reynolds.

The ledger portion of the book begins in 1875 and continues through 1881. The recipes begin on the following page. There are over 90 recipes in the book.

The recipes are in a few different hands, most without attribution.

This book was apparently used quite heavily, as there are a great many stains from food/ingredients on some of the pages.

The Recipes

For each recipe, the original instructions are included first, as nearly exact as possible including the line breaks. If a ? is found alone, it signifies a word that was completely unreadable. If a word has a ? immediately after it, it signifies that I was not sure of the word, but that was my best guess.

In some places, ‘do’ is used. This is an old abbreviation for “ditto”, meaning to repeat the word in the same position of the above line. In other places the double quote “ is used to signify the same thing.

Anything headed by “Note” or “Modern” is my personal notes or modern adaptation of the recipe.

My translations of these recipes are intended to be as close as possible. The only intentional deviations to the originals are: Scaling the recipe; Substitutions for ingredients no longer available; More or clearer detail in the instructions.

Notice!
In a couple of places, an ingredient called “yeast powder” is listed. This is *not* yeast, it was a brand name for an early type of baking powder.

Fruit Cake

1 lb of butter
1 lb of sugar, 12 eggs
1 lb of flour, ½ pint of brandy
½ pint of wine mixed
2 nutmegs grated
2 lbs of currants 2 of raisins
2 of figs, 2 of soft shelled almonds
Dredge the fruit with flour
mix in alternately.

Modern

One Quarter Recipe (makes approximately one dozen muffin sized fruitcakes)
4 oz butter
4 oz sugar
3 eggs
4 oz flour
¼ cup brandy
¼ cup wine
½ nutmeg, grated
½ pound currants
½ pound raisins
½ pound figs, chopped
½ pound almonds, chopped

Cream the butter, sugar. Add the eggs and beat until light. Toss the fruit in the flour. Add the nutmeg, flour and fruit and the almonds alternately with the brandy and wine.

Sally Lunn

1 cup of sugar
1 " of sweet milk
butter the size of an egg
3 eggs well beaten
1 ½ teaspoon yeast powder
flour to make a stiff batter
bake immediately about 20 minutes

Modern

1 cup sugar
1 cup milk
¼ cup butter
3 eggs, well beaten
1 tsp baking powder
flour

Crullers

2 cups of sugar
1 “ of milk
2 eggs
1 nutmeg
butter the size of an egg
1 teaspoon cream tartar
½ “ of soda
flour to stiffen
cook as doughnuts.

Jelly Cake

5 eggs
1 cup of butter
3 “ of sugar
3 ½ “ of flour
1 “ of sweet milk
½ teaspoon soda
½ “ cream tartar

Sponge Cake

3 eggs
1 cup sugar
1 of flour
½ teaspoon cream tartar
¼ soda
Flavor with lemon

Molasses Cake

1 pint of molasses, 1 cup milk
1 cup of sugar 3 eggs
lump of butter size of egg
2 teaspoonful of soda,
desolved in hot water
flour enough to make a stiff batter

Snow Cake

2 cups of butter 4 " sugar
2 " sweet milk 2 " corn starch
white of 8 eggs, 2 teaspoonfulls
yeast powder, 4 cups of flour

Ginger Snaps

1 pt of molasses.
1 scant cup of lard.
1 table spoon ginger
2 teaspoon allspice
2 " of cinnamon
2 " of cloves.
1 table spoon of soda
put all into a pan, place
upon the stove and boil
until all the ingredients are
well mixed. Cool a little while
then add the flour and roll
thin and bake.

Modern

2 cups molasses
1 scant cup shortening
1 Tbsp ground ginger
2 tsp ground allspice
2 tsp ground cinnamon
2 tsp ground cloves
1 Tbsp baking soda
Approximately 6 cups Flour

Preheat oven to 425F
Place molasses, shortening, spices and baking soda into a large saucepan. Bring the pan to a boil, stirring to mix thoroughly. When it reaches the boil, the soda will react with the molasses, and start to foam up. Keep stirring, and pour into a large mixing bowl.
Let cool a bit.
Stir in flour gradually until a stiff dough is formed. To make dough easier to roll thin, chill a little before rolling. You don't want it cold, just down to room temperature or a little cooler.
Roll out very thin, dusting lightly with flour, approx ⅛ inch. Cut into shapes and bake for 8 minutes.

Ginger Cakes

2 cups of molasses 1 of water
1 " of lard 1 of sugar, 1 table spoonful
of ginger, 1 teaspoonful of soda and flour
enough to roll out.

Cookies

5 cups of flour 2 " of sugar.
1 " of butter 1 egg 1 teaspoonful
soda. roll out thin & cut into
small cakes.

Mrs Dasis Buns

1 pint of warm milk
2 eggs, 1 of yeast, 1 of shortening
flour enough to make a thin
batter let this stand until
light, then add 1 pint of
sugar, 1 cup of currants
table spoonful of cinnamon
?would? with flour let this rise
again then take it in small pieces
roll lightly in hand. put in baking
pans & let it rise again. touch on
top with white of egg and bake
quickly

Soft Ginger Bread

1 cup sour milk
2 " of molasses, 1 teaspoonful of
ginger 1 " of saleratus, a piece
of melted butter size egg, flour
enough to make a thick stiff batter
pour into a tin flat & bake
quick this is very nice eaten
warm.

Cream Cake

6 eggs 2 cups of sugar
3 cups of flour 2 teaspoonful
of baking powder 2 table spoon
of cold water, bake in moderate oven

A Cheap Cake

1 cup of butter 2 cups of sugar
1 " of milk & 1 of choped raisins
2 eggs, 1 teaspoonful of soda spice
to taste with cloves nutmeg & cinnamon

Breakfast Puffs

2 eggs well beaten stir into a
pint of milk. a little salt
a piece of butter & a pint & ½ of
flour then pour all in the
flour so as not to have lumps
stir thoroughly & grease the
cups into which the batter is
poured, filling them two thirds
full. Eat with sauce.

Ginger bread

2 cups of molasses 1 cup of
melted butter 1 egg 1 cup of sweet
milk. 1 teaspoonful of cream tartar,
2 table spoonful of ginger & flour
enough to make a stiff batter.

I think there is an error here. Cream of tartar, but no soda. Also, with molasses, the cream of tartar is not actually needed. So, I'm assuming this should have been 1 teaspoon of baking soda.

1 egg
1 cup melted butter
1 cup milk
2 cups molasses
2 tsp salt if butter is unsalted
2 Tbsp ginger
1-¼ tsp baking soda
Approx 5 cups flour

2 9" round or 2 8" square or 1 9x13 pan, greased
preheat oven 350F
In a large bowl, beat the egg.
While beating, add the melted butter
While beating alternately add the molasses and milk
Add salt, if needed
Add Ginger
Add the baking soda to a cup of the flour, then beat in the flour a bit at a time until you get a thick batter.
Pour into the pans(s), bake for 35-40 min

Mountain Cake

2 cups of sugar, 2 ½ flour ½ cup of butter 1 " of sweet milk. 1 ½ teaspoonfuls of cream tartar 1 of soda, yolk of 4 egg white of one, and flavor with lemon, Icing

Muffins

melt ½ teacup of butter in a pint &
half of milk. add a little salt
a gill of yeast and 4 eggs stir
in flour to make rather stiffer
than for griddle cakes.

Jumbles

1 cup of sugar 1 egg 1 tablespoon
butter 1 nutmeg pinch of soda
add flour to make tolerably stiff
roll thin sprinkle with
powdered sugar.

Crullers

2 cups sugar 1 " of milk
2 eggs, butter size of an egg
1 nutmeg 1 teaspoon cream tartar
½ teaspoon of soda flour to stiffen
cook in lard

Muffins

1 tablespoonful of lard
1 " " " of butter
4 " " " corn meal
salt to taste
scald & allow to cool when
cool add 3 eggs well beaten
1 pint of warm milk. ½ cup
of yeast thickened with flour
& when very light bake in a
quick oven.

Plain Cup Cake

2 ½ cups sugar
1 " of butter
4 eggs
4 cups of flour
1 " of sweet milk
1 teaspoon of soda
2 cream tartar

Dover Cake

1 lb of sugar
1 " of flour
½ " of butter
6 eggs, ½ pint of milk
1 nutmeg
1 teaspoon of soda
1 " " cream tartar

Note

Following is from: *The Easiest Way in Housekeeping and Cooking, 1903*
Cream the butter; add first sugar, then beaten yolks of eggs and milk, then whites of eggs beaten to a stiff froth, and last the flour. Bake forty-five minutes in a large dripping-pan, sifting fine sugar over the top, and cut in small squares; or it may be baked in one round loaf, and frosted on the bottom, or in small tins. Half a pound of citron cut fine is often added.

Puffs

1 pint of milk
8 spoonfuls of flour 3 eggs
spoonful of butter beat
very light put in cups to
bake. eat with cream & butter

Coconut Cake

1 cup of butter
3 " " sugar
4 " " flour
1 sweet milk 5 eggs 1 teaspoon
of soda 2 cream tartar
1 coconut grated
put half in cake half in
icing. Icing for cake
½ lb of sugar the whites of
two eggs. ice the cake &
sprinkle the coconut over.

Lady Cake

½ lb butter
1 " " sugar
1 " " flour whites of 8 eggs
1 teaspoon of almond
1 " " soda
1 " cream tartar
to be dissolved in ½ pint milk

Caromels

1 lb of brown sugar
¼ " " chocolate
1 cup of cream piece butter size
of walnut, 4 large tablespoonful
of molasses.

Cream Cake

4 cups flour
3 " sugar
1 " butter
1 " cream
5 eggs, ¾ tablespoon of soda
rub butter & sugar together
mix the other ingredients and
bake as pound cake

Doughnuts

3 eggs 1 cup sugar 1 of cream
1 teaspoon soda salt & nutmeg

French Loaf Cake

1 lb of flour 1 of sugar
1 " " raisins ½ lb butter
1 cup of milk 3 eggs
spice to taste

Fruit Cake

1 lb of flour 1 of brown sugar
1 “ of butter 1 cup of molasses
½ glass of wine ½ glass brandy
2 table spoon of cinnamon
1 of “ cloves 1 teaspoon of
allspice 1 nutmeg 12 eggs
3 lbs of raisins seeded
3 “ “ currants ½ “ “ citron
½ “ “ figs ½ “ “ of almonds
1 teaspoonful soda

Currant Cake

½ cup of butter 1 of milk
2 “ “ sugar 2 eggs
1 teaspoon of soda
2 “ “ cream tartar
1 cup of currants
flour enough for good batter

Gold Cake

Stir to a cream ½ cup butter
2 " sugar. Add yolks of
6 eggs. 1 cup sweet milk.
½ teaspoon cream tartar
this should be as stiff as cup cake
1 teaspoon cloves-cinnamon
and half nutmeg

Chocolate Cake

to the yolks of 4 eggs well beaten
add 2 cups sugar 1" sweet milk
1 " butter 3 " flour into which
add ½ teaspoon soda & 1 cream
tartar. mix well then add whites of
4 eggs well beaten bake in jelly
pans. for the cream,
4 oz of plain chocolate add one
cup white sugar 1 " sweet milk
1 tablespoon vanilla boil until it
thickens, stirring constantly when
cool spread on the layers of the cake

Sugar Cake

1 cup sugar 1 egg 1 nutmeg
1 tablespoon butter pinch
soda roll in sugar.

Lemon Pie

2 cups sugar ½ " " butter
1 " " milk ½ cup grated
crackers 4 eggs 2 lemons.
bake in a quick oven. Then
beat the whites of 3 eggs to a
froth add 3 teaspoonfuls of
pulverised sugar spread upon
the pie and give it a light
brown in the oven

Potato Pie

1 lb of potatoes mashed through
a sieve, ½ cup cream ½ lb
butter ¾ " sugar 6 eggs beaten
light 1 nutmeg 1 glass brandy

Boiled Pudding

3 cups flour
1 " sweet suet
1 " molasses
1 " raisins
1 " currants
1 " milk
1 teaspoon cream tartar
½ teaspoonful soda
a little salt, 2 eggs
Boil four hours. Eat with sauce.

Potatoe Pudding

1 lb potatoes, ½ of butter
½ pt cream 4 eggs
rine & juice of 1 lemon.
brandy & sugar to taste.

Cream Pie

Thicken 1 pt of milk with
1 table spoon of corn starch
2 eggs small piece of butter
flavor to taste.

Pastry

1 lb flour ¾ lb of shortening
half lard. mix lard and flour
together & roll the butter in
the paste.

A Good Bread Pudding

1 qt milk 1 pt bread crumbs
1 cup sugar, piece butter
size of egg, yolks of 4 eggs
rine of 1 lemon grated
bake ½ hour. then whites of
the eggs 1 cup sugar & the
juice of the lemon. beat the white
stiff and add the sugar & lemon &
pour over the pudding & brown

Lemon Jelly

juice and rine of two
lemons, 1 cup water, corn
starch enough to thicken,
sugar to taste

Mince Meat

5 lb of meat, 2 " " suet
2 ½ " " raisins, 2 " " currants
2 " " brown sugar
5 cts worth cinnamon
3 " cloves, 3 " " ginger
1 bottle essence lemon
2 nutmegs 1 pt brandy
1 qt molasses
1 peck apples

Corn Fritters

1 doz corn grated
1 small cup sifted flour
½ cup butter a little salt
no milk unless too stiff.

Chow Chow

½ peck green tomatoes
2 large heads cabbage
1 doz onions
30 cucumbers
½ pt grated horse radish
½ " white mustard seed
½ cup ground pepper
¼ " cinnamon
cut the tomatoes-onions
cabbage - & pickles in small
pieces & pack in salt over
night, then drain & soak in
vinegar & water ten days,
drain & mix the spices, boil ½ gal
vinegar 3 lbs of sugar & the spices
and pour over 3 mornings, add 2
?foxes? of mustard & 1 oz turmeric

Mrs Carson's Bread

4 cups flour
1 tablespoon butter
rubbed in the flour
½ cup sugar
1 pt boiled milk
½ cup yeast
pour milk & yeast in center
of flour over night

Frozen Custard

for every qt milk take 2 eggs
2 tablespoonfuls corn starch
1 teacup of sugar, boil the
milk then add the cornstarch
mixed with a little milk
when boiled pour over sugar
& eggs set out to cool & freeze

Tomato Catsup

2 qts of tomatoes
1 tablespoon blk pepper
1 " allspice
4 red pepper pods
1 qt of vinegar
add some salt, mustard &
onions according to taste

Blackberry Cordial

2 qts juice, 1 lb brown sugar
1 oz cloves 1" cinnamonn
simmer a short time then
stir in 1 pt brandy, after
it is cold bottle & cork tight

Chicken Salad

take two well boiled chickens
when cold cut in small pieces
remaining skin & bone, then four
times as much cut celery as
chicken then season with
salt & pepper to taste, take the
yolks of 8 hard boiled eggs
mash to a paste using a few
tablespoons of cold water to
soften, to this add a little
salt, four tablespoonful mustard
4 " of melted butter
6 " " salad oil with 8 of
vinegar, rub them together until
quite mashed ½ hour before
salad is sent to table mix the
dressing thoroughly with
chicken & celery.

To Corn Beef

To 8 gal add 2 lbs brown sugar
1 qt molasses, 4 oz saltpetre,
& fine salt until it will float
an egg then purchase fresh
beef and it will keep for months

So endeth this writing, by John Duly

Tomato Catsup

Take a peck of large ripe toma
toes cut a slit in each put them
into a large preserving kettle and
boil half an hour, take them
out and press and strain the
pulp through a hair sieve
put back into the kettle
an add, one ounce of salt one
ounce of powdered mace half
an ounce of powdered cloves a
small teaspoonful of ground
black pepper the same of cayenne
eight tablespoons of ground mustard
the seasoning with the pulp let
it boil slowly during four
hours, then take it out let it
stand until the next day in
an uncovered tureen, when
cold stir into it one pint of
the best cider vinegar put
into clean bottles and seal
the cork, it will be found
excellent for flavoring stews
hashes fish sauce
Tie three large onions in a
cloth and boil with the catsup

Sally Lunn

1 pint of milk
3 eggs
½ cup of lard or butter
2 tablespoonful of sugar
1 cup of yeast
Scald the milk and put
in a little
salt then the lard &
sugar after it gets cool
add the yolks of the eggs
and yeast then add flour
and last the whites of eggs
beaten to a stiff froth

Icing

1 cup of grated chocolate
1 do of sugar
½ do do milk
1 egg

Hot Molasses Cake

4 eggs
1 cup of sugar
1 pint of mollases
1 cup of buttermilk
1 spoonful of baking powder
5 cups of flour

Layer Cake

6 eggs 3 cups of sugar
1 cup of butter 4 cups of
flour 1 of milk 3 teaspoon
ful of baking powder

Salad Dressing

1 tablespoon of salt
1 " " mustard
1 " " sugar
1 " " olive oil
3 eggs
1 teacupful of cream
1 " " " vinegar
Boil until it thickens
put the vinegar in last
of all ingredients this
dressing will keep in
the ice chest a week

Ginger Bread

4 eggs beaten very light
1 pint of molasses
½ lb of brown sugar
1 cup of butter
1 teaspoon of soda
1 cup of sour milk or buttermilk
5 cups of flour. flavor to taste

Modern

4 eggs
1 pint molasses
½ lb brown sugar
1 cup melted butter
1 tsp baking soda
1 cup buttermilk
5-6 cups flour
4 tsp ginger

Preheat oven to 325F.
Generously butter a 9x13 baking pan, or two 8x8 baking pans.
In a large bowl, beat the eggs until light. Add the molasses and continue beating. Add the butter and continue beating until well combined. Add the ginger and soda, then alternate adding four cups of the flour and buttermilk. Add enough additional flour to make a thick batter.
Pour the batter into the pan, shake a bit to level it. bake for 65-75 minutes for 9x13, 45-50 minutes for 8x8, or until a toothpick inserted in the center comes out clean.

Other spices can be added. Cloves would be good, as would cinnamon and/or allspice.

Corn Meal Muffins

2 eggs
2 cups of meal
1 “ flour
3 “ milk
1 tablespoonfull of sugar
2 teaspoonfull of baking
powder
salt to taste
1 tablespoonfull of lard
Beat eggs separately

Notes

Way too much liquid. I cut the milk to 2.5 cup, and might have still been thin.
This is an old-style muffin recipe, so either rings on griddle, or shallow muffin pans in oven.
400F

Add dry ingredients to bowl, whisk.
Separate the eggs, beat the yolks and whites separately.
Soften the lard, beat the lard into the egg yolks. Whisk in a small amount of the milk.
Add the egg yolk mixture and 2 cups of milk to the dry ingredients, beat in. Mix in the egg whites. Add additional milk until it is like a pancake batter.

Marble Cake

White Part
1 cup of butter
3 do white sugar
1 do sweet milk
5 " flour
8 eggs white flavor witth lemon
Dark Part
1 cup of butter
4 " brown sugar
1 " sweet milk
4 " flour
2 large teaspoonful Sea Foam
8 eggs yolks the whole of one egg
flavor with cinnamon nutmeg
and cloves, put in a layer
of the dark then the white

Cream Sponge Cake

10 eggs
1 lb sugar
½ lb flour
Filling
1 pt milk
1 cup sugar let simmer
then add two teaspoon
of corn starch dissolved
in milk
2 eggs, lump butter size
of a walnut, flavor to
taste

Crullers

1 cup of sugar
3 eggs butter the size of
an egg half of nutmeg grated
one teaspoonful of baking
powder, three cups of flour
or enough to form stiff
dough to roll out fry in
hot lard, brush over with
white of egg while warm and
sprinkle with sugar.

Walnut Cookies

One cup of walnut meat
chopped fine one cup of sugar
one egg well beaten two
tablespoonful of milk or
water one heaping teaspoon
of baking powder flour to
roll out thin as possible

Fig Cake

Cream two cups of granulated
‘sugar one half cup of butter
one cup of cold water, three and a
half cups of flour sifted twice
with three heaping teaspoonful
of baking powder last add the
stiffly beaten whites of five eggs
bake in layers. Filling
Trim and cut fine one half lbs
of figs, add two cups of water
and stew until tender add one
scant cup of white sugar and stew
until the compound looks thick
any siruppy let cool and spread
between the layers while the cake
is warm, the filling should be
prepared first.

For Colds

1 tablespoon molasses
2 teaspoon castor oil
1 " spirits camphor
mix & take often

(For) Scarlet Fever

take a piece of cloth large
enough to cover the whole neck
and cover with Tar and
drape? it around neck to be
kept there until inflammation
subsides, then physic every
? Epson salts and
give saffron tea & olive oil
frequently, or a drink
two parts water and one part
vinegar with a little salt
? cold water & keep the
patient warm
(Note, page edge heavily stained)

Filling

one cup powdered sugar four
large tablespoonfulls grated chocolate
whites of two eggs flavor with
vanilla, beat all together at least
five minutes

Icing for Cake

Beat the white of one egg and a
and a cup of powdered sugar to
a froth add two tablespoonfuls
of cold water, this will cut
without craacking, do not beat
the eggs until the sugar is added

Miss M

1 cup of butter
2 do of sugar
3 do of flour
1 do of milk
4 eggs
2 teaspoonful of baking powder
flavor with vanilla

Florida Cake

½ cup butter
1 do of sugar
1 ½ do of flour
½ do of milk
2 eggs, 2 teaspoonful of baking powder
flavor with vanilla

Grape Juice

Select not too ripe grapes and
put them into an agate preserving
kettle with one pint of water
to every three quarts of fruit and
slowly bring to a scald stirring
them occasionally. then dip out
into a cheese cloth bag and drain
over night, strained the express?
juice through an other bag
and add sugar to taste boil
skimming often seal in heated
glass cans like fruit

Parker House Rolls

4 cups of flour
1 tablespoonful of butter
rubbed in the flour
then mix ½ cup of sugar
1 pint of cold boiled milk
½ cup of yeast and pour
in the center of the
flour over night

Egg Dumplings for Soup

To a half pint of milk
put two well beaten eggs
and as much flour as
will make a stiff batter
smooth free from lumps
drop this batter a table
spoonful at a time into
boiling soup

Soft Ginger Cake

1 cup of molasses
1 " " sugar
1 " " sour milk
3 " " flour
½ " " butter
2 eggs
2 teaspoon of soda
1 ½ " " ginger

1,2,3 Cake

1 cup of butter
2 " of sugar
3 " of flour
4 eggs
½ pint of milk
½ table spoon of yeast powder

Potatoe Rolls

2 cups of potatoes put
through a colander while
hot, nearly one cup of melted lard
3 eggs well beaten
1 tablespoon of sugar
little salt
1 cup of yeast
let lighten put in enough
flour to make a dough

Omelet

6 eggs whites and yolks
beaten separately
1 cup of milk
1 even tablespoon of cornstarch
pepper and salt, put a
small piece of lard in
a pan when it gets
hot pour in the omelet
cool in a hot oven

Minnehaha Cake

2 cups of sugar
½ “ “ butter
1 “ “ milk
3 “ “ flour
3 teaspoonful of baking powder
whites of six eggs

Icing

½ cup of water
2 cups of sugar boil until it falls like straw from the spoon pour sugar over the whites of two eggs beat them till stiff then add one cup of raisins one cup of english walnuts flavor with vanilla

Ginger Snaps

1 cup of butter or lard
1 " " sugar
1 pint of mollasses
3 tablespoonful of ginger
2 teaspoon of soda disolved
in hot water, flour for a stiff dough

White Mountain Cake

1 cup of butter
3 " " sugar
½ " sweet milk
1 teaspoon of cream tartar
put in the milk ½ teas
poon of soda in 3 ½ cups
of flour white of 8 eggs
beat very light flavor
to taste last the eggs
just before the flour

Icing

3 eggs to one lb of
sugar 1 coconut

Doughnuts

Boil one quart of milk
melt in it a half pound of
butter beat three eggs two
lbs of sugar pour on them
the boiling milk stirring
all the time, stir in a
cup full of yeast spoon
ful of salt flour enough
to make a stiff batter
when light knead in
enough flour to make a
soft dough, let ride til
light roll thin cut and
boil in hot lard dust
in cinnamon and sugar

Baked Apple Dumplings

Pastry 1 quart of flour 2 teaspoon of Royal baking powder 1 " of salt ¾ of a cup of lard this quantity will make 8 dumplings.

Sauce

1 ½ pints of water 2 ½ cups of sugar 1 cup of butter put sauce in biscuit pan add the dumplings and bake in quick oven baste the dumplings with the sauce every few minutes til done remove dumplings from pan and flavor with vanilla or brandy

Pickle Beef *(Mrs Anne Hall)*

6 lbs coarse salt
2 oz of Salt peter
1 ½ lbs good brown sugar
4 gallons of water, for
one hundred lbs of beef
Boil and skim when
cold pour over the beef
let it remain nine days
in pickle

Delicate Cake

1 cup of butter
3 ½ sugar
1 " sweet milk
4 " flour
3 teaspoon baking powder
6 eggs
mix the baking powder in the
flour cream butter and sugar
together add the milk stir
in the flour and beat smooth
then break in one egg stir
thourghly break in second
continue until all are in
beating the batter well after
each egg the above quanties
will make a large cake
it can be made into a
raisin cake by adding one
cupful of chopped and seeded
raisins ½ cup more flour

White Muffins *(Lucy Prettyman)*

Warm the bowl
Cream together 1 table-
spoonful of lard &
butter
two table spoonfuls sugar
and yolk of one egg
Sift 2 cups of flour
two teaspoonfuls baking
powder, Sift these into
first mixture add 1 ½
cup of sweet milk
and beaten white of
the egg mix lightly
and bake

Pineapple Sherbert *(Lucy Prettyman)*

Two large pine apples or 1 qt
1 ¼ pounds of sugar
juice of two lemons
1 quart of water
Pare pine apples, cut them
& remove cores or pine apple
(canned) or pine apple may
be grated. Boil the sugar
and water together for five
minutes, take from the
fire add pineapple and
lemon juice. Strain through
a cloth pressing hard to
get all the juice freeze
& add meringue, table
spoonful powdered sugar

White Cake

1 cup of butter
3 cups of sugar
4 cups of flour
1 ½ cups of milk
3 ½ teaspoonfuls baking powder
whites of eight eggs

Parker House Rolls

1 tablespoon of butter rubed
in four cups of flour make
hole in middle of flour
pour in 1 pint of milk
boiled and cooled ½ cup of
sugar salt 1 cup of yeast

Brown Betty

1 cup of bread crums
2 cups of chopped apples
½ cup of sugar
1 teaspoon of cinnamon
2 tablespoons of butter cut into
small bits butter a deep dish
put a layer of chopped apples
at the bottom sprinkle with
sugar a fiw bits of butter
and cinnamon cover with
bread crums, then more
apple, layer of bread crums
at top cover and steam three
quarters of an hour, then
uncover and brown quickly

sauce for BB

3? tablespons of cornstarch smoothed
in cold water pour over a pint
of boiling water butter the size
on an egg ½ cup of sugar boil
a little and flavor

Pumkin pie

into a quart of stewed pum
kins stir a quart of milk a
cup of sugar cinnamon to
taste last of all five eggs
well beaten and pour the
mixture into a deep pie and
bake in a quick oven

Hard Sauce

work two tablespoons of butter
and a cup full of powdered
sugar to a cream then beat
in the juice of a lemon and
pinch of nutmeg set in a
cold place until needed

Apple Puding

1 dozen apples peeled and
quartered
1 cups of pulverized sugar
season to taste with spice
usue no water

For the Paste

1 lb of flour
1 ~~teaspoon~~ heaping dessert
spoon of baking powder
1 cup of butter rub in
the dry flour
3 eggs mixed with a
little cold milk roll out
place over the apples cover the
pan steam twenty minutes
serve with sauce you
like best

Dressing for Cold Slaw

2 teaspoonfuls of sweet milk
⅔ rds of a cup of vinegar
the yolks of two or three eggs
1 teaspoonful of black pepper
2 teaspoonsful of mustard
1 heaping tablespoon of sugar
piece of butter half size of
an egg mix all together then set
on the stove and stir gently
till it begins to boil take
of the stove immediately
let cool
Minnie Tumlin

Tipsy Parson

Break the cake in pieces lay
in a dish until full pour
over each layer a little wine
of any kind, pour over all a
boiled custard jelly on the
cake is an improvement

Custard

The yolks of four eggs quart
of new milk beat until very
light sweeten to taste boil
the milk then put in the eggs
let it come to a boil flavor
to taste beat the whites to a
froth put on the top

Sponge Cake

5 eggs 2 cups of sugar
1 cup of cold water 1
teaspoon of baking powder
in 2 ½ cups of flour
if iced use six
eggs keep the white of
one for the icing the
yellow for the cake stir
the sugar slowly into
the yellows beating it
until very light then
stir in the well beaten
whites then the water
last the flour and baking
poder mixed pinch of salt

Icing

1 cup of sugar
3 tablespoons of water
white of an egg

Boston Cake

2 cups of shugar ½ cup
of butter 4 eggs 2 cups of
watter or milk 2 teaspoons
of yeast powder

Beaten Biscuit

6 pints of flour one
pint of watter one cup
of lard salt to taste